222 bowl has four equally spaced lugs which are pierced vertically. Slender ropes of equal length pass through these and are tied together above the bowl, where a single long rope is attached. Sometimes the bowl is encased in rawhide as a precaution against breakage. A few specimens are provided with flat wooden covers which slide on the four small ropes. The honey bowl is hung from a limb beside the hive and lowered to the ground when full.

257 The comb is taken to the village, where it is put into a sack of coarse matting (Fig. 4, b) and the honey squeezed out by means of a press made from a split log (Fig. 4, c). The sack is inserted between the halves and the projecting ends of the press wrapped with a rope. A short stick is then passed through the rope and pressure exerted by torsion. The solid end of the press is fastened to a post or the corner of a house. The honey is collected in a bowl below (Fig. 4, f).

After pressing, the honey is strained through cloth or matting and stored in deep, oval wooden boxes (Fig. 4, a). The sides of the box are cut from a single piece. The bottom is a separate piece, accurately fitted, inset, and cemented in place with beeswax or [531] gum. There is a tight-fitting lid. The honey boxes of the Zafimaniry [131] gens are often elaborately carved. Identical honey boxes are used by the Betsileo and Imerina, but are rare or lacking in other areas.

263 Honey is considered best after it has begun to thicken and crystallize and it is usually kept for some weeks or months before being used. It is used for sweetening other foods and also eaten alone, [273] like candy. Much of it is employed in the manufacture of hydromel ("honey beer") and rum.

237 After the honey has been pressed out, the residue is boiled and [439] strained to collect the wax. This is poured into shallow bowls, where it solidifies. Most of the wax is exported. The natives themselves employ a little of it for coating bow-guns to make them airtight, for cementing the bottoms of wooden boxes, etc., but it is not important in their technology.

WILD VEGETABLE FOODS

222 The Tanala are familiar with a great variety of edible wild roots 137 and fruits. These are gathered in their season, but are of little importance except in times of food shortage. At most, they afford a little variety to the standard diet of rice and boiled greens. The principal wild fruits are the *voanindriry*, *ramotray*, *ramondrapeno* and *ala*. Wild roots include the *angalona*, *angivavy*, *manika*, *ovindy*, *hafika*, *pikopiko*, and *hafy*.

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Fig. 1. Examples of Basic Fire Starting Equipment. a. Grass Tinder. b. c. d. Kindling. e. Flint and Steel. f. Bow Drill. g. Fire Saw. h. Fire Plough.